

November Sample Menu

APPETIZERS (Please select 1 or 2):

Mini potato rostis, green goddess aioli
Stuffed mushrooms, fennel sausage, cornmeal crumble, pecorino
Roasted beet salad, salsa verde, winter citrus, crispy shallots
Walnut dip & honeynut squash hummus, seasonal crudités, flatbread

SIDES (Please select 1 or 2):

Crispy roasted brussels sprouts, miso agrodolce, sesame
Parsnip puree, brown butter, chives
Crispy smashed potatoes, lemon garlic aioli
Fresh lettuces, shaved apple & fennel, sherry vin, breadcrumbs
Spiced roasted carrots, carrot top chimichurri, whipped ricotta

ENTREES (Please select 1):

Grilled skirt steak, pistachio and charred scallion vinaigrette
Roast chicken breasts, romesco sauce, schmaltzy croutons
Pan seared Steelhead trout, lemon, wine, crispy capers
Poached halibut, jammy tomatoes, garlic confit
Roasted duck legs, mustard cream sauce, raspberry compote

DESSERTS (Please select 1):

Warm apple crumble, local vanilla ice cream
Fudgy chocolate tart, whipped creme fraiche, berries
Lemon olive oil cake, mascarpone whip
Bittersweet chocolate budino, whip, cherries, pistachio

** Everything that can be sourced locally and organically is. Common sources for my menus are MX Morningstar Farm, The Barn at Miller's Crossing, Ironwood Farm, Hudson Valley Fishery, Kinderhook Farm, Letterbox Farm, Kingston Bread Co, Sparrowbush Bakery, Jasper Hill Cheese, Churchtown Dairy, Four Fat Fowl, Chaseholm Farm, McGrath Cheese, among many others. Thank you to these amazing producers and to the Hudson Valley for its abundant natural resources.*